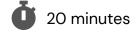




# Mexiburgers

with Grilled Corn

Grilled beef burgers with a Mexican twist! Lime guacamole, sweet and smokey paprika and a beef patty, loaded in soft milk buns from Abhi's bakery, served with charred corn on the cob.





2 servings



# Keep it simple!

Instead of making the guacamole and cooked paprika you can slice and serve all the fillings fresh! Add some cheese or lettuce if desired.

#### FROM YOUR BOX

CORN COB	1
SHALLOT	1
RED PAPRIKA	1
LIME	1
AVOCADO	1
LEBANESE CUCUMBER	1
MILK BUNS	2-pack
BEEF HAMBURGERS	2-pack

#### FROM YOUR PANTRY

oil for cooking, salt, pepper, smoked paprika, ground cumin

#### **KEY UTENSILS**

griddle pan (or frypan), frypan

#### **NOTES**

You can use a pre-made Mexican spice mix if you have one, or leave without spice if preferred.

No gluten option - hamburger buns are replaced with gluten-free burger buns



#### 1. GRILL THE CORN

Heat a griddle pan or frypan over high heat. Cut corn into cobettes, coat with oil, salt and pepper. Cook, turning occasionally, for 8-10 minutes until charred. Set aside (keep pan for step 4).



#### 2. COOK THE PAPRIKA

Heat a frypan over medium-high heat with oil. Slice shallot and paprika. Add to pan along with 1/2 tsp smoked paprika and 1/2 tsp cumin (see notes). Cook for 6-8 minutes until softened.



#### 3. PREPARE THE GUACAMOLE

Zest lime and set aside (for corn). Mash avocados with 1/2 lime juice (wedge remaining). Dice cucumber and stir through. Season with salt and pepper.



# 4. TOAST BUNS (OPTIONAL)

Cut milk buns in half and drizzle with oil. Toast, cut side down on griddle pan for 1 minute.



# **5. COOK THE BURGERS**

Coat hamburgers with oil, salt and pepper. Cook on griddle pan for 3-4 minutes each side or until cooked through.



### 6. FINISH AND SERVE

Assemble burger buns with guacamole, beef patty, cooked paprika and shallot. Sprinkle corn with lime zest and serve with lime wedges.



